



Maison Shaps

ALIGOTÉ

APPELLATION BOUZERON CONTRÔLÉE

2021

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Aligoté

AOC

Bouzeron

Vineyard

Les Clous

Soils

Limestone and Clay Mix

Harvest Date

September 10, 2021

Fermentation & Aging

Barrel fermented

100% Neutral French Oak,
aged 9 months

Technical Data

pH: 3.4

TA: 7.4 g/L

Alc: 13%

RS: <0.02%

Bottled: June 2022

Cases Produced: 130

VINEYARD NOTES

These aligoté grapes come entirely from the Côte Chalonnaise in the village of Bouzeron, which is famous for aligoté grapes. The site contains vines averaging 50 years old, and are low-yielding. The Bouzeron site, specifically, is planted with Aligoté Doré, which is an Aligoté clone that gives smaller yields and grapes with more concentrated and expressive aromatics. The soil is limestone dominant with some clay.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where they are de-stemmed and cold-soaked for 6-8 hours on the skins, prior to pressing. This “Macération pelliculaire” allows us to extract aromatics from the skin, which balances the acidity of the grapes. The grapes are then pressed and fermented in neutral French oak. All of our wines undergo a traditional non-inoculated natural fermentation, which often extends the fermentation through the winter and then undergoes a full malolactic fermentation in the spring. Thus remaining “sur-lie” and not raked until bottling after 9 months.

WINEMAKERS NOTES

Michael implements a few interesting vinification techniques to really separate this Aligoté from others found in Bouzeron. Rather than the light and simple wines typically produced in this region, the 2021 Aligoté exhibits texture from the skin contact, as well as a deeper complexity and longer finish. Notes of honeysuckle, pear, and bright citrus are present throughout with racing acidity to help complete a wonderful, non-traditional Aligoté. Enjoyable now, but will continue to develop for 3-5 years.